

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Previously presented) A method for forming a gelatinous film having a peeling property relative to a base, comprising the steps of applying cooking oil onto a surface of a base; and bringing a surface of the cooking oil applied onto the surface of the base into contact with a flame having a temperature of 1,000 °C or above, wherein said gelatinous film is formed only from cooking oil and formed by the contact of the surface of said cooking oil with flame.

2. (Cancelled)

3. (Previously presented) A method for forming a film according to claim 1, wherein said cooking oil is oil and fat containing unsaturated fatty acid.

4. (Original) A method for forming a film according to claim 3, wherein said unsaturated fatty acid is linoleic acid or linolenic acid.

5. (Cancelled)

6. (Previously presented) A film formed by the method for forming a film according to claim 1.

7. (Cancelled)

8. (Previously presented) A film according to claim 6, wherein said cooking oil is oil and fat containing unsaturated fatty acid.

9. (Original) A film according to claim 8, wherein said unsaturated fatty acid is linoleic acid or linolenic acid.

10. (Cancelled)

11. (Previously presented) A method for preventing an object to be treated from sticking to a base due to the base contacting the object, comprising the steps of: applying cooking oil onto a surface of a base; and then bringing a surface of the cooking oil applied onto the surface of the base into contact with a flame having a temperature of 1,000 °C or above, wherein said gelatinous film is formed only from cooking oil and formed by the contact of the surface of said cooking oil with flame.

12. (Cancelled)

13. (Previously presented) A method for forming a film according to claim 1, wherein the cooking oil applied onto the surface of the base is spread before the step of bringing a surface of the cooking oil into contact with a flame.

14. (Previously presented) A method for preventing an object to be treated from sticking to a base due to the base contacting the object according to claim 11, wherein the cooking oil applied onto the surface of the base is spread before the step of bringing a surface of the cooking oil into contact with a flame.

15. (New) A method for forming a film according to claim 1, wherein a foodstuff is placed on the base with the gelatinous film in between.

16. (New) A method for forming a film according to claim 15, wherein the base comprises metal, porcelain, earthenware, or a combination thereof.

17. (New) A method for preventing an object to be treated from sticking to a base due to the base contacting the object according to claim 11, wherein an object is placed on the base with the gelatinous film in between.

18. (New) A method for preventing an object to be treated from sticking to a base due to the base contacting the object according to claim 17, wherein the object is a foodstuff.

19. (New) A method for preventing an object to be treated from sticking to a base due to the base contacting the object according to claim 17, wherein the object is a foodstuff and the base comprises metal, porcelain, earthenware, or a combination thereof.